

# IL COLLE

EST. 1978

VISIONI  DI VITE



## Rive di Rua Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

### Extra Brut Sparkling Wine

#### Vineyard

**Production area:** Rive di Rua, Conegliano Valdobbiadene DOCG area.

**Municipality:** San Pietro di Feletto.

**Grape Variety:** Glera 100%.

**Stumps per hectare:** 3.200 - 3.500 .

**Yield per hectare:** max 13 t./ha.

**Grape growing:** Sylvoz.

**Harvest:** half-end of September.

Grapes are rigorously handpicked. This permits us to select the healthier grapes and to avoid the use of sulfites during the winemaking.

**Techniques:** DMR ("Double Maturation"). An over-ripening in the plant, cutting the production branch of the vine. This leads to an increase of the sugar concentration.

#### Wine Making & Sparkling Process

**Method:** we use the exclusive Il Colle Method®: from must to sparkling wine in only one fermentation, directly in the autoclave/pressure tank.

**Temperature:** controlled temperature max 15° C.

**Yeasts:** selected yeasts, specifically for sparkling wines.

**Sulfites:** we don't add sulfites during the wine making. We add a small amount only before the bottling.

#### Technical Details

**Alcohol content:** 11% vol.

**Residual sugar:** 3-4 gr/l.

**Total acidity:** 5,5 - 6,0 gr/l.

**PH:** 3.10 - 3.25.

#### Wine Tasting

**Colour:** light straw yellow.

**Bouquet:** aromatic scent with floral nuances and notes of golden apple and pear.

**Taste:** intense, it stands out for its slightly acidic freshness

**Shelf life:** within 12 months from the bottling.

**Service:** 6 - 8° C. Ideal in accompaniment with fish. A sushi dinner and a glass of Rive di Rua are the perfect marriage.

**Suggested glass:** stem glass.

**IL COLLE** Azienda Vitivinicola S.r.l.

Via Colle, 15 - 31020 San Pietro di Feletto (TV) - ITALIA

**T** +39 0438 486093 / 486926 - **F** +39 0438 787958

**E** info@proseccoilcolle.it - **W** www.proseccoilcolle.it